



Loriu

IGP PAYS D'OC RED



History

Loriu, little river in Occitan, evokes calm and serenity. A wine created by an enthusiastic group of winegrowers for who organic agriculture is more than just a philosophy.

Vineyard

The vines selected for Loriu red are located where Atlantic climatic influences from the West meet Mediterranean winds from the East. The vineyards are planted on limestone and clay soils.

Vinification

To produce the red Loriu, grapes are fermented in tanks during 10 days under controlled temperatures. The wine is then transferred to oak barrels to be matured for 6 months.

Tasting notes

This wine presents a deep red robe with ruby shades and red berry fruit on the nose. These aromas open up on the palate, sustained with soft, rounded tannins. Best served between 8 and 10 °C.

Food pairing

It will be a perfect companion for seasonal vegetable tarts, grilled meats and a selection of matured cheeses.

